

PATENT SPECIFICATION

NO DRAWINGS

953,523

Inventor: ERNEST GILBERT PAUSEY

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COMPLETE SPECIFICATION

Improvements in or relating to Baking Bread and the like

We, CARLTON CAFES MAIDSTONE LIMITED, a British company, of 5 High Street, Maidstone, Kent, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to an improved method of making bread or the like, for example, bread loaves, rolls and other bakery products made from flour. For convenience the invention will be described herein with reference simply to a loaf of bread, although it is to be understood that the invention includes other bakery products made from flour, for example rolls.

An object of the invention is to provide a method of baking a loaf which is hygienic in that the loaf is not touched by hand at any stage of its manufacture and sale to the public. Further, the invention aims to provide a loaf of good appearance and of good keeping qualities.

According to this invention a method of making bread or the like comprises preparing a quantity of dough; placing the dough on or in wrapper material; forming the wrapper with the dough sealed therein; carrying out a first proof of the dough; and baking the dough in the wrapper. Preferably the dough occupies, before the first proof, approximately one third of the space within the wrapper, and after the first proof, approximately two thirds of that space. Baking preferably takes place at a temperature of 420° F. for a period of 50 minutes.

The preferred method of baking a white bread loaf will now be described in more detail, by way of example.

A dough having the following constituents is prepared:—Flour: 4½ lbs.; Fat: 4 oz.; Bread Improver: 3 oz.; Gluten: 3 oz.; Salt: 1 oz.; Yeast: 2 oz.; Water: 1 quart.

A quantity of this dough is then placed on a sheet of wrapper material. This material is

a transparent cellulose film, 300 P.T., and is of a thickness and quality such that it will withstand a baking temperature within a range of 420°—425° F. without softening, burning or discolouration.

The sheet of film is of such a shape and size as to be capable of forming a tight, sealed wrapper for the final loaf. The sheet of film is then folded up around the dough to form the wrapper. The quantity of dough placed on the sheet of film must not be more than will occupy approximately one third of the space in the thus formed wrapper. During forming of the wrapper the sheet edges are brought together and folded over to close the wrapper. The wrapper, with enclosed dough, is then manipulated, for example by turning over, so that the dough rests on the folded over edges so as to seal them.

The first proof or fermentation of the loaf now takes place, during which the dough swells to double its original size, to occupy approximately two thirds of the space in the wrapper. The final third of the space is filled during baking, when the second and final proof occurs. It is important that the dough be correctly proved. If the dough does not swell to fill the wrapper, the latter will discolour at the top. If the dough swells too much, it will burst the wrapper.

After the first proof the wrapper, with enclosed dough, is put in the oven and baked for from 45 to 55 minutes, preferably 50 minutes, at a temperature of from 415°—425° F., preferably 420° F.

The method of the invention permits production of a bread loaf which is hermetically sealed in a close-fitting transparent wrapper. The loaf is of good colour, with a natural bloom, caused by the steam trapped in the wrapper. Provided the wrapper sealing is unbroken, the loaf will keep for fourteen days or more. The loaf may be sliced directly from the wrapper.

WHAT WE CLAIM IS:—

1. A method of making bread or the like, comprising:—preparing a quantity of dough; placing the prepared dough on or in wrapper material; forming the wrapper with the dough sealed therein; carrying out a first proof of the dough; and baking the dough in the wrapper. 25
2. A method of making bread or the like, comprising:—preparing a quantity of dough; placing the prepared dough on or in wrapper material; forming the wrapper to enclose and seal the dough such that the dough occupies approximately one third of the space within the wrapper; carrying out a first proof of the dough; and baking the dough in the wrapper within a temperature range of from 415°—425° F. for a period of from 45 to 55 minutes. 30
3. A method according to claim 1 or claim 2, wherein the wrapper material is a transparent cellulose film. 35
4. A method according to any one of the preceding claims wherein the wrapper, with enclosed dough, is manipulated before the first proof in such a manner that the dough seals the wrapper. 40
5. A method according to any one of the preceding claims, wherein baking is for 50 minutes at 420° F.
6. A method of making bread loaf according to any one of the preceding claims wherein the dough is prepared from the following constituents: flour, fat, improver, gluten, salt, yeast, and water. 35
7. A method of making bread or the like, substantially as herein described.
8. A wrapped bread loaf or the like, whenever made by a method according to any one of the preceding claims. 40

WITHERS & SPOONER,

Chartered Patent Agents,

148—150, Holborn, London, E.C.1,
Agents for the Applicants.

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